

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. **(Currently Amended)** A method for the enzymatic production of emulsifiers containing mono- and diacylglycerides, comprising
 - a) charging a mixture of a phospholipid ~~component~~ and a triacylglyceride ~~component~~,
 - b) adding to the mixture of step a) an amount of an aqueous solution containing ~~(phospho)lipase~~ a lipase, a phospholipase or mixtures thereof such that the water content of the resulting mixture is between 3 and 15% by weight,
 - subsequently,
 - c) reacting the mixture obtained from method step b) at a temperature between 20 °C and 80 °C for a period of at least 2 hours, and after the reaction,
 - d) drying the mixture of step c).
2. **(Currently Amended)** The method according to claim 1, wherein said phospholipid ~~component~~ is a lecithin.
3. **(Currently Amended)** The method according to claim 1, wherein said triacylglyceride ~~component~~ is a vegetable and/or animal oil.

4. **(Currently Amended)** The method according to claim 1, wherein in step a), a mixture having a phospholipid ~~component~~ fraction between 10 and 80% by weight is charged.
5. **(Currently Amended)** The method according to claim 1, wherein in step a) a mixture having a triacylglyceride ~~component~~ fraction between 20 and 90% by weight is charged.
6. **(Previously Presented)** The method according to claim 1, wherein the mixture in method step a) is brought to a temperature between 35°C and 60°C.
7. **(Previously Presented)** The method according to claim 1, wherein in method step b), the lipase and/or phospholipase is of microbial origin.
8. **(Currently Amended)** The method according to claim 1, wherein the amount of ~~(phospho)lipase~~ a lipase, a phospholipase or mixtures thereof is 0.05 to 10 mg/ml.
9. **(Previously Presented)** The method according to claim 1, wherein step c), is carried out at a temperature between 40°C and 50°C .
10. **(Previously Presented)** The method according to claim 1, wherein the reaction period in step c) is between 5 and 20 hours.
11. **(Previously Presented)** The method according to claim 1, wherein the drying step d) is carried out at temperatures between 60°C and 80°C.
12. **(Previously Presented)** The method according to claim 1, wherein a mixture is obtained of lysolecithin, mono- and diacylglycerides in fractions between 3.0 and 75% by weight of lysolecithin, 2.0 to 20% by weight of

monoacylglycerides and 6.0 to 40% by weight of diacylglycerides.

13. **(Currently Amended)** The method according to claim 1, wherein a mixture is obtained having a ratio of phospholipid component:mono- and diacylglyceride component of ~~1:0.25 to 4.0~~ 1:0.25 to 1:4.0.
14. **(Withdrawn)** An emulsion or cream comprising an emulsifier prepared according to the process of claim 1.
15. **(Withdrawn)** A method for producing an emulsion or a cream having mono and di-acylglycerides comprising adding to said emulsion or cream an emulsifier prepared according to the process of claim 1.
16. **(Currently Amended)** A The method according to claim 2, wherein said lecithin is a crude lecithin or a soy lecithin.
17. **(Currently Amended)** A The method according to claim 7, wherein said lipase and/or phospholipase is from ~~candida~~ Candida or ~~aspergillus~~ Aspergillus.
18. **(Previously Presented)** The method according to claim 11, wherein the drying step d) is carried out in a vacuum.
19. **(Previously Presented)** The method according to claim 10, wherein the reaction period in method step c) is between 8 and 12 hours.